Menu
7 – 11 September 2020

Monday

Lunch
Creamy mushroom soup
Breaded chicken with garlic and lemon butter with warm potato and green bean salad
Breaded courgettes with garlic and lemon butter with warm potato and green bean salad
Summer berry mousse with lady finger biscuit
Or fruit portion

Dinner
Creamy mushroom soup
Meatballs and spaghetti with pangrattata and mixed salad
Spaghetti primavera with garlic bread
Summer berry mousse with lady finger biscuit
Or fruit portion

Tuesday

Lunch
Mediterranean sweet potato and aubergine soup (vegan)
Lamb kofta with flat bread, tatziki, chilli sauce and Turkish rice
Spicy vegetarian kibbeh with flat bread, tatziki, chilli sauce and Turkish rice
Lime and coconut drizzle
Or fruit portion

Dinner
Mediterranean sweet potato and aubergine soup (vegan)
Honey mustard roasted Cumberland sausages with spicy potato wedges and celeriac remoulade
Vegan sausage rolls with spicy potato wedges and celeriac remoulade
Lime and coconut drizzle
Or fruit portion

Wednesday
Lunch
Minestrone soup
Ground beef with Szechuan pepper and sweet chilli sauce served in crispy iceberg lettuce with egg fried rice
Sweet chilli and sesame tofu in crispy iceberg with egg fried rice
Upside down pineapple and polenta cake with cream fraiche
Or fruit portion

Dinner
Minestrone soup
Baked tilapia with caper lemon butter, served with sauté new potatoes and mixed salad
Classic ratatouille with grilled pitta bread and mixed salad
Upside down pineapple and polenta cake with cream fraiche
Or fruit portion

Thursday
Lunch
Mexican sweetcorn soup with sour cream
Honey glazed gammon, egg and chips with parsley and dill cream sauce and steamed spring green
Honey glazed celeriac steak with chips, parsley and dill cream sauce and steamed spring green
Vanilla panna cotta with orange sauce
Or fruit portion

Dinner
Mexican sweetcorn soup with sour cream
Thai Massaman chicken curry with rice and prawn crackers
Vegan pad Thai noodle
Vanilla panna cotta with orange sauce
Or fruit portion

Friday
Lunch
Pea and watercress soup (vegan)
Crumbed fish and chips with chunky tartare sauce and steamed minted peas
Spinach and ricotta filled egg rolls with spicy tomato sauce and mixed leaves
Croissant bread and butter pudding with cinnamon custard
Or fruit portion

Dinner
Pea and watercress soup (vegan)
Beef enchiladas with Mexican spiced rice and guacamole
Jackfruit enchiladas with Mexican spiced rice and guacamole
Croissant bread and butter pudding with cinnamon custard
Or fruit portion